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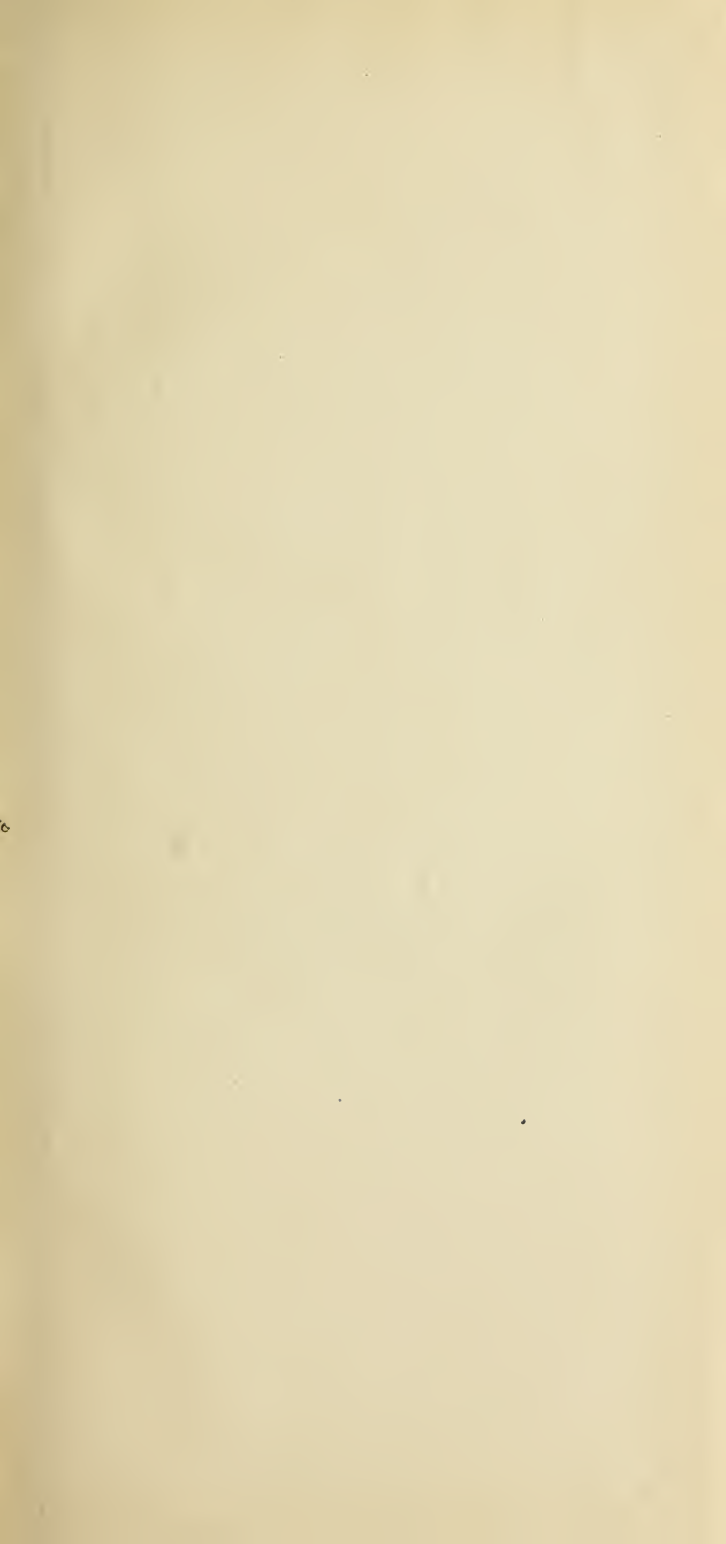


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## A PUDDIN' (MARTHA)

*"You takes some bread—"*

*"How much bread, Martha?"*

*"As much as you needs, Miss Nan,  
and you puts milk on it."*

*"How much milk, Martha?"*

*"Miss Nan, jest use your jedgement."*

*"But I haven't any."*

*"Well de Lawd help you, Miss Nan,  
kase I can't."*



# Soups





## BLACK BEAN SOUP

1 pint black beans soaked over night in quart of water. In the morning add 3 quarts water, put it on to boil with one large onion stuck with cloves, a knuckle of veal and 1 pound of salt pork. When thoroughly boiled press the beans through a sieve. Then put it in a pan and keep hot on the stove. Boil 2 eggs hard, mash yolks fine, put them in a tureen with a lemon sliced,  $\frac{1}{2}$  glass wine, then pour the hot soup on this.

*Alicia W. Barber*

## SOUP BOUQUET

Take 4 branches of well washed parsley stalks, if the branches be small take 6, 1 branch of soup celery, well washed, 1 blade of bay leaf, 1 sprig of thyme, 2 cloves placed in the centre of parsley, tie in piece of linen cloth, and dip into any recipe requiring kitchen Bouquet.

*A. T. Wilson*

## COLD CONSUME

Get  $\frac{1}{2}$  a shin of beef. Have bones cracked. Cut all meat from bones. Place bones at bottom of soup kettle, the meat on top. Add 5 pints of water. Let it come to a boil quickly. Skim it thoroughly, then push back and let it simmer 4 hours. Add 1 small bunch of herbs, 1 onion, 1 carrot, 1 parsnip, 4 bay leaves, 12 whole cloves, 8 whole allspice. Salt and

pepper to taste. Let it simmer one hour longer, pour off and strain through cheese cloth. If the weather is very hot and you want the soup firmly jellied, have  $\frac{1}{2}$  package gelatine soaked in  $\frac{1}{2}$  cup cold water. Pour the soup over it, and stir until quite dissolved. Set it away until next day. Then skim off all fat and take a piece of tissue paper and wipe off all the grease that sticks to the jelly. Put into cups with a spoon. You can clarify this with a white of egg after it is strained, and before pouring over the gelatine. Before cooling it color brown with soup color.

E. D. K.

### CREAM OF CLAM SOUP

Take 1 dozen large clams in the shell, thoroughly washed, put in *hot* oven to open the shells, remove liquor and clams from shells, clean clam meat thoroughly. Chop clams fine, boil clams and juice for 20 minutes. Season with pepper, salt, and celery salt, and a little onion, *if wished*. Take 1 pint of half cream and half milk, boil in separate boiler, with butter size of an egg, let this milk come to a boil, then add the clams.

Mrs. Walter Dwight

### CLAM BOULLION BISQUE

Place a sauce pan with one tablespoon of butter over the fire, add 2 tablespoons finely cut onion, 1 tablespoon

finely cut carrot, cover and cook until onions and carrots are done, stirring occasionally. Add 1 tablespoon of flour, stir a few minutes, then add 1 pint of boiling water, and 1 pint of Burnham's clam Boullion. Cook 5 minutes, strain and return Bisque to sauce pan. Mix yoke of 2 eggs with  $\frac{1}{2}$  cup of cream, add slowly to Bisque, and serve.

*A. DeGolyer*

## LETTUCE SOUP

Melt 2 ounces of butter in a sauce-pan, add 2 small onions, cut in slices, a little thyme, 2 parsley chevril, 1 bay leaf and 2 pounds of well washed and dried lettuce leaves pulled into small pieces. Simmer 15 minutes with the lid on. Add 3 pints milk or white stock. 2 ounces ground rice or corn-starch mixed with a little cold milk. Simmer  $\frac{3}{4}$  hour. Rub through a wire sieve, put it back to get hot, add 2 raw yolks of eggs to each quart of soup, the juice of  $\frac{1}{2}$  a lemon, salt and pepper. If too thick, thin with milk. Let the soup thicken but not boil, as that will curdle it. Serve it with croutons of bread.

*E. D. K.*

## DELICATE SOUP

3 pounds chicken, same of veal, stalk of celery, and slice of onion. Cover with cold water and cook several hours until meat is in shreds, and about 2

quarts of liquid remain. When cold remove fat, season and heat,

*C. M. Hayes*

### MOCK OYSTER SOUP

2 cups of veal or chicken broth. 2 cups rich milk. When hot add 3 tablespoons of rolled cracker crumbs. Pepper and salt. Just before taking from the fire add 1 egg beaten light. Serve with 1 tablespoon of whipped cream on each dish.

*C. M. Hayes*

### NEW ENGLAND BISQUE

1 pint oysters. Stock of celery.  $\frac{1}{2}$  cup stewed tomatoes. Slice onion. 1 cup stock.  $\frac{1}{8}$  teaspoon soda.  $\frac{1}{2}$  pint rich milk. 4 tablespoons cracker crumbs. 1 tablespoon butter. 1 tablespoon flour. Cook oysters, tomatoes, and stock together 20 minutes. Blend flour with butter, add milk and soda. Strain. Add cracker crumbs. Season and serve with whipped cream.

*C. M. Hayes*

### MUSHROOM SOUP

To 1 quart of chicken stock add 1 pint of cream, add 1 pound of fresh mushrooms cut up very fine. Season to taste, and thicken with a little flour dissolved in cold water.

*M. D. A.*

F i s h





## CRABS RAVIGOT

Pick over  $\frac{1}{2}$  dozen crabs. 8 table-spoons oil. 2 vinegar.  $\frac{1}{2}$  teaspoon salt. Juice of  $\frac{1}{2}$  small onion. Shake well. Make dressing in bottle. Mix thoroughly with picked crabs and stand on ice for 2 hours, then fill the shells with meat, and cover thickly with heavy mayonaise.

*E. D. K.*

## SOFT SHELL CRABS

Prepare the crabs by removing all the green jelly like substance from each side of the crabs. Wash and wipe dry. Roll each crab in cracker or bread crumbs, then dip in beaten egg, then roll again in the crumbs, fry in hot lard in a deep kettle.

*Mrs. Walter Dwight*

## DEVEILED LOBSTER

Pick out the meat of a boiled lobster, leaving the shell as perfect as possible. Chop the meat fine, add to it a pinch of red pepper, a pinch of salt, a salt spoon of mustard, 1 large tablespoon butter (melted), 2 tablespoons of vinegar, a piece of lemon, 3 rolled crackers, 1 beaten egg, 1 hard boiled egg chopped fine, and a little chopped parsley. Divide the shell into four or five pieces, fill with lobster and brown in oven 25 minutes. Serve with lemon.

*Field*

## LOBSTER CUTLETS

One 5 pound lobster, 1 pair sweet breads, juice of one lemon, a little nutmeg, 1 pint cream, 2 tablespoons of chopped parsley, 1 onion,  $\frac{1}{2}$  teaspoon mace, 2 ounces butter, 2 tablespoons flour, salt and cayenne. Make a sauce as follows:  $\frac{1}{4}$  pound butter, juice 1 small onion, salt, cayenne, large spoon flour,  $\frac{1}{2}$  pint cream. Put butter in double boiler, add the flour and stir until melted and smooth. Then add the cream, onion, pepper and salt. Boil about 1 minute. Have the lobster, sweet-breads cut fine, with silver knife, add to the sauce. Pour in shallow dish to cool. When cool shape like little chops and fry them in hot fat. When fried stick in the end of each a lobster claw. *E. D. K.*

## LOBSTER NEWBURG

8 pounds lobster, boil and pick with a silver nut-pick, being careful to remove black vein running to tail. Cut in large pieces. Sauce:  $\frac{1}{4}$  pound butter and  $1\frac{1}{2}$  tablespoons flour beaten to a light cream, add  $\frac{1}{2}$  pint cream and boil until quite thick add yolks 10 hard boiled eggs *smoothed*. If too heavy thin with one gill of milk. Salt and paprika to taste. When lobster is hot add 1 whiskey glass of Madeira, drain and add to sauce. Use 2 double boilers. 1 for sauce and 1 for lobster. Do not mix until ready to serve.

*E. D. K.*

## OYSTER CROQUETTES

50 large oysters,  $\frac{1}{4}$  pound butter, 1 tablespoon flour,  $\frac{1}{2}$  pint cream, juice of small onion, salt, pepper (red) and nutmeg. Put oysters on in liquor and boil five minutes then put in colander to cool.

*Annie C. S. Howland*

## SALMON LOAF (Steamed)

Pick carefully the skin and bones from a 1 pound can of salmon, add 4 eggs well beaten, 4 tablespoons soft butter,  $\frac{1}{2}$  cup of crumbs, pepper and salt, 1 tablespoon minced parsley. Pack in a buttered mould and steam one hour. Serve with sauce. Sauce: 1 cup milk thickened with 1 tablespoon cornstarch, add the liquor from the salmon, 1 large spoon of butter, 1 teaspoon tomato catsup, a little red pepper and lastly 1 raw egg beaten in very carefully.

*Nellie H. Wilson*

## CORNED SHAD

1 tablespoon salt, 1 teaspoon brown sugar,  $\frac{1}{2}$  teaspoon red pepper. Mix all together and spread over the shad at night and cook the next morning.

*Alicia W. Barber*

## WHITE FISH A LA POINT SHIRLEY

After cleaning the fish, lay it open, remove the back bone, placing it in a buttered baking pan, skin next to

the pan, season freely with pepper and salt, a little lemon juice and butter. Put 2 cups butter in the pan around sides of the fish. Bake in hot oven. A four pound fish should be cooked 20 minutes.

*Walter Dwight*

## STEAMED SALMON PUDDING

1 can salmon, 1 cup milk, 1 cup cracker crumbs, 4 eggs,  $\frac{1}{2}$  cup butter (melted), 3 teaspoons tomato catsup, 1 teaspoon salt, pepper. Sauce: 1 tablespoon butter, 1 tablespoon catsup, 1 tablespoon flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  cup milk, pepper, liquor from salmon. Pick up fish, add salt, pepper, cracker crumbs, milk and butter (melted), then add eggs well beaten, steam  $1\frac{1}{2}$  hours. Garnish with a bunch of water cress. Make the cream sauce and pour around the pudding.

*P. J.*

## TARTARE SAUCE (COLD)

1 teaspoon mustard,  $\frac{1}{2}$  saltspoon pepper, 1 teaspoon powdered sugar, 1 saltspoon salt, a few drops onion juice, yolks of 2 raw eggs,  $\frac{1}{2}$  cup of oil, 3 tablespoons vinegar, 1 tablespoon chopped olives, 1 tablespoon chopped capers, 1 tablespoon chopped cucumber pickle, 1 tablespoon chopped parsley. Mix in the order given—add the yolks and stir well, adding the oil slowly and then the vinegar and chopped ingredients.

*E. Rittenhouse*

## MAITRE D'HOTEL SAUCE

To use with Fish

1 tablespoon butter, salt and paprica,  
1 teaspoon chopped parsley, 1 table-  
spoon lemon juice. Stir over fire for  
about 5 minutes.

*L. E. T.*

## FISH SAUCE

1 tea cup Worcestershire sauce, juice  
1 lemon, 2 tablespoons butter, 1 dash  
paprica, 1 dash salt and add to Wor-  
cestershire sauce and boil 10 minutes.

*Charity Davenport*



# Entrees





## EGGS A LA MARTIN

1 tablespoon of butter melted, stir in  $1\frac{1}{2}$  tablespoons flour,  $\frac{1}{2}$  teaspoon salt, pepper, one cup milk, when smooth add  $\frac{1}{2}$  cup grated cheese. Put in a buttered baking dish, drop in five eggs without breaking them. Bake 15 minutes in a quick oven.

*L. D. M.*

## MARIE CONTENT'S OMELETTE

4 eggs, 4 tablespoons milk,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{2}$  teaspoon pepper, 2 tablespoons of butter, beat eggs slightly, add milk and seasoning, put butter in omelet pan, when melted turn in mixture, as it cooks, prick and pick up with a fork until whole is of a creamy consistency. Place in bottom part of range that it may brown underneath quickly. Fold and turn in hot platter.

*M. T. Wilson*

## CORN OYSTERS

1 cup of flour, 1 teaspoon melted butter, 3 tablespoons milk, 1 egg, 1 heaping teaspoon of baking powder, one dozen ears of corn. Cut the corn from the cob, mix with the dough and fry on griddle.

*Harriet Daniels*

## TURKISH PILAF

Fry 1 large onion, cut fine in 1 tablespoon of butter. Cut 2 pounds of lean lamb into small pieces, and brown

them in butter, add 2 coffee cups of boiling water, 1 cup of stewed and strained tomatoes, a piece of butter, size of an egg and season well with salt, when boiling add 1 large cup of rice (well washed but not soaked) stir lightly with a fork and do not disturb again. Set on the back of the stove and cook steadily 20 minutes. Then remove the cover and let stand 10 or 15 minutes longer so that steam may escape.

*Emma H. Wigmore*

### SWEET POTATOE CROQUETTES

Select 8 long sweet-potatoes, peel, wash and boil 30 minutes. Put through sieve. When cool add 3 eggs,  $\frac{1}{2}$  nut-meg, butter size of an egg. Squeeze in juice of  $\frac{1}{2}$  lemon. Beat until quite light. Press through finer sieve, add 3 large tablespoons very thick cream, whip 10 minutes more. When cold mold in balls, roll in flour and leave 2 or 3 hours. Dip in eggs and fine crumbs, fry in very hot fat.

*Mrs. Harriet Festiman*

### ENTREE OF CUCUMBER

Cut thick slices of large cucumber in a slanting direction as that makes them larger. Remove the skin and seeds and boil in salted water, ten minutes. Drain and place in circle in buttered dish. Fill the centre with small quantity of minced meat well seasoned.

Place around tiny ring of mushrooms moistened with a little stock, put over them a buttered paper and cook in a moderate oven 15 minutes.

*E. D. K.*

### CHEESE RAMEQUINS

8 tablespoons grated cheese, 2 gills milk, 4 yolks of eggs, 4 tablespoons of butter, 4 ounces of bread, 1 teaspoon of mustard, 6 whites of eggs, cayenne, salt, etc. (Boil bread and milk then add seasoning and yolks of eggs and cheese. Beat whites and stir in gently, grease baking dish and bake 15 minutes in quick oven).

*Phila Nye*

### EGGS FOR LUNCH

Make this in the same dish in which it is to be served. Break the eggs so that they will lie nicely on the dish—when it is full pour over a good thick sauce (tomato) well seasoned. Put in the oven and bake until done, then lay over it little frankfurter sausages already boiled.

*E. D. K.*

### PALPETTES

1 pound lean veal, 1 pound beef (tender) 1 pound fresh pork, 1 pair small sweet-breads. All chopped very fine, season with salt and pepper and a very little ground cloves. Make this into balls. Put 3 slices of onions browned in a pot,

3 tablespoons of tomatoes. Give it a boil, then add the meat balls and simmer 4 hours.

*Field*

### VOL AU VEND OF SWEET BREAD

Blanch and cook 4 pounds of sweet-breads, 4 chicken livers, 1 chicken breast (cold roast or boiled), one quart cream, butter, flour, one can mushrooms. Take one quart cream, thicken with butter rubbed into flour, let it come to a good boiling, one can of mushrooms, cooked and cut into pieces, put in mushrooms, the least pinch of cloves, a little vinegar and cayenne pepper. Add to sweet-breads and cream and minced chicken breast. Serve in small earthen porringers or on one large puff paste shell.

*E. D. K.*

### CHICKEN—TERRAPIN

Cut up a cold chicken into small pieces being careful to select only the best parts, put in spider with  $\frac{1}{2}$  pint cream,  $\frac{1}{2}$  pound butter rolled in a tablespoon of flour, pepper and salt to taste. Have ready 3 hard boiled eggs, chopped fine, 1 wineglass of sherry, when the chicken has come to a good boil stir in the wine and eggs, and simmer a few minutes before serving.

*R. K. Hazelhurst*

## TERRAPIN

Plunge terrapins in pot of boiling water with heads on, boil until you can pull their feet off, then take off bottom shell, scrape off the meat that sticks to them, separate the 4 quarters carefully to avoid cutting the gaul, pull to pieces without taking bones out. You can use every part of terrapin except the sand bag. Put in a pan with a liberal supply of butter, a teacup of cream, some pepper, and salt, stew for 5 minutes, just before serving pouring in a teacup of wine.

*A. W. Barber*

## CHICKEN TIMBALES

The white meat of 1 uncooked chicken chopped very fine. 1 tablespoon of butter rubbed with the chicken to a cream, add a little red and white pepper, and a little grated lemon peel, then 1 pint of cream put in little by little rubbing all till very thick, then add 4 eggs well whipped, and stirred slowly into the rest and lastly a little salt. This will keep 2 days in a cool place. Cover bottom of moulds with 2 thin slices of truffles, fill moulds just half full. Have a pan of boiling water ready and stand moulds in the water which must only come half way up the moulds. Boil 15 minutes.

### Sauce for Timbales

1 tablespoon butter, 1 tablespoon flour rubbed together and added to  $\frac{1}{2}$  pint of cream, 1 tablespoon of chopped

truffles, boil all 5 minutes and serve with timbales. Serve a little lemon if you like it.

*Field*

### SHRIMPS A LA CREOLE

1 can shrimps, 1 can mushrooms, 1 cup cooked rice,  $\frac{1}{2}$  cup cooked tomatoes, 4 sweet peppers, 1 tablespoon of Worcestershire sauce (hot) as the Worcestershire sauce darkens it. First heat shrimps, etc., then add rice.

*A. W. Harnwell*

### ITALIAN SPAGHETTI

Cook  $\frac{1}{2}$  package of spaghetti the usual way. Into a skillet put  $\frac{1}{4}$  pound butter, when hot enough fry 1 onion cut fine, a stalk of celery cut fine. Then remove to a stew pan to which add a cup of fresh mushrooms or a can of mushrooms cut fine and a can of tomatoes. Season with salt and pepper and add a little sugar, let simmer five hours. Sprinkle the spaghetti with grated cheese and pour sauce over and serve. Onions and celery should be fried light brown and if more of the above ingredients be desired add to taste. Cook in double boiler.

*C. S. Howland*

# M e a t s





## TO PAN A BEEFSTEAK

Heat an iron pan very hot, do not grease it, put in the steak and turn from side to side constantly over a very hot fire about 15 minutes. Use if possible a "club steak" cut about an inch and three-quarters thick. Have your platter hot, with a generous lump of butter that will melt on plate, add to this plenty of pepper and salt and when steak is done put on a platter and turn 2 or 3 times in butter, this makes a good gravy. Steaks cooked in this way will be crispy outside and deliciously juicy inside. Pour off all grease that comes in the pan.

*G. M. Kittridge*

## MARYLAND CHICKEN

Cut 1 tender spring chicken, wash in cold water and wipe it, and then sprinkle with salt and pepper. Beat up one egg light. 1 cup of rolled cracker crumbs with one tablespoon of chopped parsley, season with salt and pepper. Dip the pieces of chicken in the egg and roll them in the crumbs. Fry in a frying pan of pork fat,  $\frac{1}{4}$  pound of salt pork cut in slices. (This ought to make the fat about a couple of inches deep in the pan). Brown the chicken on both sides, making the cooking about 15 minutes. When the chicken is done, pour off the fat that is left in the pan and add  $1\frac{1}{2}$  cups of hot water, and thicken with one tablespoon of flour dissolved in a little

cold water and add  $\frac{1}{2}$  cupful of thick cream, first heating the cream. Add the cream just before taking the gravy from the fire. Strain the gravy over the chicken, and garnish with parsley.

*E. H. Wigmore*

## CHICKEN FRICASSE A LA REINE

Cut 2 chickens into 12 even pieces—place in a stew pan with a quart of cold water on a brisk fire; as soon as it boils, thoroughly skim. Season with salt, pepper, 2 cloves, 1 bay leaf, (a light bouquet). Put in small sauce pan  $1\frac{1}{2}$  ounces butter, melt on hot range, add 3 tablespoons flour, mix with wooden spoon while slowly cooking without browning as the above must not be allowed to brown. Sieve the broth into a bowl, return the chicken to a stew pan (but only the chicken) leaving at oven door till wanted. Now add little by little, the broth to the flour, stir continually until all be added. Let boil for 2 minutes. Have 3 egg yolks in bowl with a tablespoon butter,  $\frac{1}{2}$  a gill milk, pinch cayenne pepper, not more than  $\frac{1}{3}$  saltspoon, squeezing in juice of half a lemon. Mix well, add to sauce, stirring until all be added. Heat well, do not boil—strain through sieve over chicken, mix well adding two truffles and 4 mushrooms cut into dice. Dress the whole on hot dish, arrange paper ruffles at end of legs, garnish with heart shaped croutons.

*"The receipt was bought of Del Monico by my father fifty years ago."*

*A. T. Wilson*

## BAKED HAM

Wash a medium sized ham as directed: soak it for 24 hours in cold water, changing the water 3 or 4 times. Now trim away the rusty parts from underneath and wipe it dry. Make a thick paste with flour and water only: cover the flesh side of the ham with this paste. Place in a baking pan, the skin side down and bake in a moderate oven 25 minutes for every pound, basting every 10 minutes with sherry wine or champagne, until you have used  $\frac{1}{2}$  pint, then baste with the dripping in the pan. When done take off the crust carefully and pull off the skin. Trim the shank bone with a frill of paper.

*Grace Young*

## HAM SOUFFLE

1 pint hot milk, 1 slice bread in crumbs  
1 cup chopped ham, 2 or 3 eggs, salt and pepper. Butter too if ham is not fat. Warm milk first, add crumbs then ham and beat eggs into mixture and beat thoroughly. Bake in casseroles.

*Jessie Condict Lee*

## LAMB CUTLETS A LA VICTORIA

Have some lamb chops cut very thin and trim off all the bone except one inch for the handle. Have some good pastry cut out with a round scalloped cutter a little larger than the chop. Season the chops well and lay it on one of the pastry rounds, cover with

another and press the edges lightly together and bake brown.

*Hotel Paoli Florence*

## MEAT SOUFFLE

2 cups scalded milk,  $\frac{1}{8}$  cup butter,  $\frac{1}{8}$  cup flour, 1 teaspoon salt,  $\frac{1}{8}$  teaspoon pepper,  $\frac{1}{2}$  cup stale bread crumbs, 2 cups cold cooked meat of any kind, yolks of 3 eggs well beaten, tablespoon of finely chopped parsley, whites of 3 eggs beaten to a stiffness. Make sauce of first five ingredients, add bread crumbs, cook 2 minutes, remove from fire and add meat, yolks of eggs and parsley, then fold in whites, turn into buttered pudding dish and bake in slow oven until brown.

*Gertrude Hardin*

## PORK TENDERLOIN STUFFED WITH OYSTERS

Parboil 3 good sized pork tenderloins in a small quantity of water (sufficient to cover) 20 minutes—drain, wipe and cool, make an incision in thick part, of from 3 to 4 inches long, cutting almost through and fill with following. Chop 6 large oysters fine add  $1\frac{1}{2}$  tablespoon salt pork finely chopped, yolks of 3 hard boiled eggs, also chopped,  $\frac{3}{4}$  cup bread crumbs, yolk of 1 raw egg, 1 tablespoon chopped parsley, salt and pepper to taste. Fill tenderloins and place in dripping pan with small bits of salt pork laid around them and  $\frac{1}{2}$  cup of boiling water, bake in moderate

oven until tender, basting occasionally. Tie tenderloins with string before baking.

*Margaret S. Owsley*

## ROAST TURKEY WITH DRY FILLING

Wash the turkey inside and outside and dry good, crumble the dry bread season with salt, pepper and enough butter to make bread dry and fluffy, when baked. Before cooking put in oven and rub well with butter bake in a moderate oven and baste well while cooking.

*Grace Young*

## A WAY TO USE ROUND STEAK

Pound the steak until it almost falls apart, then pound it more. Roll it in flour and fry it in enough butter and lard to cover well the bottom of the skillett. Season and serve with plenty of thickened milk gravy.

*Clotilde L. McDowell*

## VEAL CUTLETS A LA HOTEL MOBILE, NAPLES

Have the veal cut very thin, then cut into shapes like little lamb chops, cut up the trimmings left into little dice, brown them in butter first, then stew until tender and make with the liquor a rich brown gravy. Add mushrooms and a hard boiled egg, cut into quarters, dip your cutlets into bread crumbs

fry a light brown, arrange on a dish a hollow ring of mashed potatoes. Lay the cutlets on the top of the potatoes in a circle and fill up hollow with prepared trimmings and sauce. Serve immediately.

### BRAISED SHOULDER OF FILLET OF VEAL

The bones should be removed and sent with veal. There will be needed:  $\frac{1}{4}$  pound of salt pork, 1 pint of cracker crumbs, 3 tablespoons of butter, 6 tablespoons of flour, 3 tablespoons of onion,  $\frac{1}{2}$  tablespoon of savory,  $\frac{1}{2}$  teaspoon of thyme, cold water, salt and pepper. Put the bones into stew pan containing 3 pints of water and cook gently for an hour. Cut the pork in thin slices and fry in frying pan during the same period. Mix the herbs, butter, pepper, salt and one cup of cold water with the cracker crumbs. Spread the dressing on the veal, roll it up and tie with a soft twine. Dredge the roll with flour, covering thickly, lay the veal in the pan and brown on both sides, transfer to a braising kettle, cook the onion in the fat and add any flour that is left and stir until it browns. Strain the stock in which bones were stewed, and pour it over the veal. Cover and baste often, baking slowly. Place veal in dish at serving time, and pour the gravy, seasoning with tomato catsup and Worcestershire sauce over the meat.

*Emma H. Wigmore*

## VEAL LOAF

2 pounds of veal ground,  $\frac{1}{2}$  pound of pork ground with veal, 3 eggs, 3 cups of bread crumbs,  $\frac{1}{2}$  can of tomatoes. Season to taste with pepper and salt and tablespoon of Worcestershire sauce and a little paprica. Mix it well together. Put in a pan and steam  $1\frac{1}{2}$  hours. Set in the oven in a pan of hot water, and cover it up for 1 hour and then take the cover off and let brown for  $\frac{1}{2}$  an hour. Serve with an olive sauce or tomato sauce.

## BROWN SAUCE

2 ounces butter, half cup of flour, 3 tomatoes,  $\frac{1}{2}$  pint stock,  $\frac{1}{2}$  can mushrooms. Melt butter and when it boils add flour, when brown add stock and tomatoes. Let it reduce to one-half. When like thick cream pass it through a wire sieve, season with salt and red pepper, add mushrooms which have been cooked, *but do not add any juice. Fresh mushrooms are better than canned.*

E. D. K.

## POSSUM

Clean, salt, pepper, then flour, bake for an hour, then put sliced parsnips and sweet potatoes around then continue baking another hour. A regular bread dressing may be used to stuff possum if desired.

L. L. B.

## VEAL CROQUETTES

Boil  $2\frac{1}{2}$  pounds veal until it drops off the bones. When cool chop fine. Put  $\frac{3}{4}$  pound butter in a sauce pan and 8 even tablespoons of flour. When melted add 3 cups of milk, small onion chopped fine, 2 tablespoons of parsley, cook till thick. Then take off and add 3 eggs, salt and nutmeg, pepper and veal. Make into croquettes, dip in egg and bread crumbs. Boil in lard same as doughnuts.

*R. Ridgeway*

# Vegetables





## APPLES IN CASSEROLE

Pare and core 1 apple for each person. Put in casserole. Put 1 tea spoon of grape jelly in each hole, squeeze juice of 1 lemon over whole, sprinkle with lemon rind ground, ground cinnamon, 1 cup sugar, chopped nuts. Cover and bake 45 minutes. Serve in casserole.

*Carrie N. Wilson*

## FRIED APPLES

Core apples and leave the skins on. Cut in half and fry in butter until a rich brown and thoroughly cooked. Fill each apple with sugar and pour enough water over all to cover the pan well and allow the juices to thicken before removing from fire.

*C. H. S.*

## CHESTNUT APPLES

Mash French chestnuts steamed through colander with butter. Take the centers out of tart apples, sugar them, fill with the mashed chestnuts, put a bit of butter and sugar at the hole on top. Bake like ordinary baked apples. Serve with game course.

*E. J. Somers*

## BAKED BANANAS

Peel 6 or 8 good sized firm bananas and roll them very lightly in flour. Place in a baking dish and cover with a small cup of sherry, a small cup of

sugar and 2 tablespoons of butter cut in small pieces. Bake in hot oven 20 minutes.

*Dora B. Wilson*

## BAKED BEANS

Night before soak beans all night in cold water. In morning drain off water and cover with fresh, and boil 10 minutes, then put in colander and let cold water run over them. Place in tin basin two good tablespoons molasses, teaspoon mustard slightly heaped, grate in one onion, piece of pork washed on top and salt to taste. Cover with boiling water. Place in slow oven, watching and keeping water same as at start and beans covered and bake 8 or 9 hours.

*Jessie Condict Lee*

## CORN PUDDING (Southern)

Grate 1 dozen large firm ears of corn, add  $1\frac{1}{2}$  cups of milk, 2 tablespoons of butter, yolks of 3 eggs well beaten, 1 teaspoon sugar, salt and pepper to taste, stir in last the 3 whites of eggs well beaten and bake for an hour.

*Sarah Ball*

## CREAMED MUSHROOMS

Take fresh mushrooms, wash, do not peel. Then cut in small pieces, or if preferred, leave whole, if mushrooms are small, trim off stems and dry in cloth. Put in saucepan and if you

use a pound of mushrooms, put in two tablespoons butter, half a cup of milk and  $\frac{1}{2}$  teaspoon salt. Cover saucepan closely and simmer gently for  $\frac{1}{2}$  hour. Now moisten a tablespoon of flour in a little cold milk, add this to the mixture and cook a few minutes, then add a few tablespoons of thick cream. If you care to use sherry, add 2 tablespoons just before serving. These are delicious served very hot on toast or used as a sauce with beefsteak.

*Mrs. S. T. Rohrer, per G. M. K.*

## ESCALLOPED POTATOES

Fill the bottom of a baking dish with sliced cooked potatoes. Cover with white sauce. Add another layer of potatoes, then 1 of the sauce until the dish is full. Cover with bread or cracker crumbs and bits of butter. Bake till brown. *White Sauce:* Cook together 2 tablespoons butter, 2 tablespoons flour, 1 cup milk. Season with salt, pepper, and chopped parsley  
*Clotilde L. McDowell*

## STUFFED ONIONS

Remove the skins from onions and parboil 10 minutes in boiling salted water to cover. Turn upside down to cool and remove part of centers. Fill cavities with equal parts of finely chopped chicken and soft bread crumbs and finely chopped onion which was removed, with salt and pepper, and moistened with

cream or melted butter. Place in buttered shallow baking pan, sprinkle with buttered crumbs and bake in a moderate oven until onions are soft.

*Elizabeth Whitely*

## STUFFED GREEN PEPPERS

Cut off the stem end of each pepper, remove seeds and parboil peppers 15 minutes. Fill with boiled rice mixed with a little left over meat, ham, or fish is especially nice. Season with butter, salt and a little parsley. Cool, sprinkle with salt, cover with buttered bread crumbs and bake ten or fifteen minutes.

*Clotilde L. McDowell*

## TO STUFF PEPPERS

Peppers should first be boiled with a little lemon peel and salt in water, then drained, the seeds removed and they are ready to fill.  $\frac{1}{4}$  pound butter, 2 tablespoons flour,  $\frac{1}{2}$  pint of cream; boil until quite thick then add:  $\frac{1}{2}$  teaspoon onion juice, 2 teaspoons mushroom catsup, 2 teaspoons Worcestershire sauce, paprika and salt, 1 cup of minced cold chicken or duck, 1 can shrimps. Serve around hot boiled cauliflower with Hollandaise sauce.

## SAUCE HOLLANDAISE

Use double boiler. To 1 large cup

butter add yolks of 4 eggs beaten with Dover beater, add juice of  $\frac{1}{2}$  lemon, 1 teaspoon salt and 1 teaspoon onion juice and paprika to taste, 1 cup boiling water. Heat continually over fire until it reaches proper consistancy.

*E. D. Kean*

## POTATO ROSETTES

Use mashed and seasoned potatoes. Take  $\frac{1}{2}$  tablespoonful and put on greased pan, shaping a little in ridges and bringing to a point on top. Brown in a hot oven and serve.

*G. M. Kittridge*

## CANDIED SWEET POTATOES

Boil Potatoes, take skin off and let cool. Slice them round way, put in baking dish, a layer of potatoes in bottom. Place pieces of butter on top and sprinkle with sugar. More potatoes and more sugar and butter. Pour in enough milk to moisten thoroughly. Bake. Lots of sugar.

*I. G. M.*

## RICE A LA PARISIENNE

1 cup of carefully boiled rice. Beat into this as much whipped cream as will make it foamy. Put whipped cream over the top. Do not sweeten. Garnish with preserved strawberries.

*Lida E. Tallmadge*

## ITALIAN SPAGHETTI

1 package spaghetti, 2 pounds veal in large pieces, 8 garlic cloves, 6 small red peppers, 1 tablespoon whole cloves and all-spice mixed, 6 slices bacon, 4 sprigs parsley, 3 bay leaves, 1 stick cinnamon, 1 large cup of dried mushrooms, 1 can tomatoes. Put bacon in a deep pan and when it commences to cook add 4 slices onion. Let this cook a light brown, then add veal and brown a little, then add the tomatoes and all the other ingredients except the spaghetti. The mushrooms must be soaked in cold water an hour before using. Cook for several hours slowly. Cook spaghetti, pour this mixture over it after it has been put through a colander and bake with parmesan cheese shaken over it.

*M. D. A.*

## TOMATOES AU GRATIN

Cut slices of tomato half an inch thick. Season with salt and pepper and sprinkle liberally with grated cheese. Add, if desired, a little green pepper chopped fine. Place the slices on buttered toast half an inch thick and cut round the size of the tomatoes. Place in broiler or oven until the cheese is browned.

*Mrs. Hallstrom, per M. K.*

## STUFFED TOMATOES

6 tomatoes. Put into a chopping bowl the filling of 4 tomatoes, 2 cups of

bread crumbs (the bread having been dried thoroughly before it is crumbled) A teaspoon of salt,  $\frac{1}{2}$  teaspoon of pepper,  $\frac{1}{2}$  teaspoon of powdered thyme, 1 small onion scraped. Chop all together and fill in the shells of tomatoes, putting a small piece of butter on the top of each tomato. Place them all in a tin pie plate. Just before putting in the oven (which should be moderate) pour 1 cup of cold water into the plate and bake 20 to 30 minutes.

*Fannie L. Kirkman*

## STUFFED TOMATOES

Select ripe tomatoes, cut out the center. Put in salt and pepper to taste and 1 heaping teaspoon of sugar to each tomato. Take 1 tablespoon of butter to 2 of bread crumbs and 1 of onion chopped fine, stir together in frying pan until well mixed, fill center of each. Bake until done. Just before serving grate a thin layer of cheese over the top, return to oven until a golden brown.

*Helen Webb Hill, Virginia*

## BAKED CORN AND TOMATOES

Stir into 1 pint of corn 1 egg, 1 heaping tablespoon of sugar and salt and pepper. Take 1 pint of tomatoes, add 2 heaping tablespoons of sugar, salt and pepper, place a layer of corn, then 1 of tomatoes and sprinkle with bread crumbs and bits of butter until all is

used, having the last layer tomatoes sprinkled with bread and butter. Bake 1 hour in a moderate oven.

*Helen Webb Hill*

### VERMICELLI SOUFFLE

Take  $\frac{1}{3}$  of a pound of vermicelli, boil in 3 pints of boiling water until tender then strain. Return vermicelli to kettle, add  $\frac{1}{2}$  cup of fresh butter, sprinkle on the top a  $\frac{1}{2}$  cup of flour stack up then add a full cup of very rich cream and let boil, butter a quart dish, put the ingredients in, mix 3 eggs, 1 cup of scalded milk and 1 cup of grated cheese in a double boiler, stir until it begins to thicken, pour on the other ingredients cook in a slow oven until done and a nice brown.

*Mrs. Harriet Festiman*

# Salads



## CUCUMBER AND POTATO SALAD

Cut 1 cucumber into dice, add 5 or 6 cold boiled potatoes similarly cut, sprinkle with salt and allow the mixture to stand awhile to absorb the salt. Prepare 1 small cup of blanched almonds, and about  $\frac{1}{2}$  of a green pepper, finely cut, add this to the cucumber and potatoes and mix the whole, with mayonaise, allowing it to stand for several hours before serving. Serve with lettuce.

*Gertrude Lamont*

## BEET SALAD

Take 6 boiled cold beets, scoop out the centers and fill with the following:  $\frac{1}{2}$  cup of chopped celery,  $\frac{1}{2}$  cup of chopped nuts,  $\frac{1}{2}$  cup of chopped apples. Serve on lettuce with a little mayonaise dressing on the top.

*P. J.*

## MANHATTAN SALAD DRESSING

$\frac{1}{2}$  teaspoon of salt, 1 teaspoon of paprika,  $\frac{1}{3}$  teaspoon of black pepper, 1 teaspoon of Worcestershire sauce,  $\frac{1}{2}$  teaspoon of English mustard mixed, dash of celery salt, 1 tablespoon of cider vinegar, 1 tablespoon of tarragon vinegar, 1 tablespoon of oil. Chopped olives in the dressing and also eggs. This is poured over lettuce leaves and served.

*A. De Golyer*

## ROQUEFORT CHEESE SALAD

Have a salad dish filled with crisp head lettuce. Make French dressing: 2 dessert spoons of vinegar, and salt and pepper to taste. Mix thoroughly with 6 dessert spoons of oil, add a little cayenne pepper. Just before serving break a half pound of Roquefort cheese in small pieces, and put on lettuce, then pour on salad dressing, mixing well with lettuce.

*Fannie L. Kirkman*

## CUCUMBER JELLY

3 cucumbers, 2 tablespoons of granulated gelatine, 2 tablespoons lemon juice,  $1\frac{1}{2}$  tablespoons tarragon vinegar, 2 tablespoons salt,  $\frac{1}{4}$  tablespoon pepper,  $\frac{1}{8}$  tablespoon paprika. Pare and grate cucumbers, simmer in 1 cup water. Dissolve gelatine in  $\frac{1}{2}$  cup cold water, add  $\frac{1}{2}$  cup boiling water, into this strain cucumber liquid, add seasoning and chill. Serve with mayonaisse and chopped celery. Chop parsley, dip it in boiling water and squeeze into jelly to give it the proper tint.

*Margaret Strawn*

## FRUIT SALAD

2 whole eggs beaten very light, 1 tablespoon lemon juice, 5 tablespoons cream. Mix all together and put into double boiler to cook and stir until thick. After taking from stove add  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon powdered

sugar, 1 heaping teaspoon butter. When thoroughly cold, before serving add 1 cup or more of whipped cream. This dressing is for 2 grape fruits, 4 oranges, 3 bananas, 1 pound white grapes, 1 pineapple. Peel grapes, cut in half and seed. Cut the fruit into small dice, or about the size of half grape. This is delicious.

*Mrs. Dudley Rhodes*

### FRUIT SALAD

1 can of California white cherries, pitted, 1 grape fruit, 2 oranges,  $\frac{1}{2}$  pound Malaga grapes, 2 pears, 1 cup walnut meats, blanched.

*Mrs. C. H. S.*

### SALAD DRESSING

Yolks of 4 eggs, 4 tablespoons of tarragon vinegar, 4 tablespoons of sugar, 1 pinch of salt. Let this cook in a double boiler until thick. When cold beat into it 1 pint of whipped cream. This will serve 12 persons.

*C. H. S.*

### GRAPE AND CELERY SALAD

Use equal parts of grapes and celery. Small seedless green grapes are to be preferred, but hot house green grapes halved and seeded may be substituted. Mix grapes and celery, cut in small pieces with a pair of scissors, cover with a cream mayonaisse and serve ice cold on lettuce leaves.

*Dora B. Wilson*

### A HASTY SALAD

Take 1 cucumber, cut in small pieces, 1 bunch celery, add Spanish onion to taste, 1 dozen chopped olives, mix and marinate. Take 6 medium tomatoes, remove skin by rubbing the sharp edge of a knife over the tomato, do not scald. Quarter the tomato to form a cup, fill with the mixture, pour over this a boiled or mayonaise dressing. Garnish top with rings of onions.

*Lyda E. Tallmadge*

### KNICKERBOCKER SALAD

On a long French endive leaf arrange alternately a quarter of an orange (skinned), a slice of radish standing upright, a slice of pear the shape of the orange, another of radish, a slice of grape fruit, quarter section, with radish at either end, pour over French dressing. The different colors alternating are effective, and the combination delicious.

*A. De Golyer*

### VEGETABLE SALAD

1 can peas, 1 can lima beans, 1 bunch celery,  $\frac{1}{2}$  head shredded lettuce,  $\frac{1}{2}$  red pepper cut in fine strips. Wash and drain peas and beans thoroughly. Cut celery in small pieces. Roll lettuce leaves and cut in shreds with shears. Bury a half onion in this, cover and put on ice. When ready to serve, salt, add mayonaise or French dressing and place on lettuce leaves.

*M. Hopkins*

## SALAD DRESSING WITHOUT OIL

4 tablespoons butter, 2 tablespoons flour,  $\frac{1}{2}$  tablespoon salt, 2 tablespoons sugar, 1 tablespoon mustard, a little cayenne pepper. 1 cup milk, 1 cup vinegar, 3 eggs. Beat butter while hot in saucepan. Add flour, and stir until smooth. Add milk and cook until smooth again, stirring all the time. Beat eggs, have ready, salt, sugar, pepper, and mustard, mixed together. Add this mixture to eggs, and then vinegar, very carefully, add this to previous mixture, and cook slowly until perfectly smooth and heavy. This will keep a month in a cool place.

*E. Rittenhouse*

# Desserts



## CHARLOTTE RUSSE

1 pint whipping cream, 2 eggs 1 small cup sugar (pulverized),  $\frac{1}{6}$  of a box of Cox's gelatine, flavor with sherry. Beat yolks of eggs very light, then stir in sugar, then the gelatine which has been dissolved in a little warm milk, then the whites of eggs beaten stiff, and then the cream which must be whipped stiff. Crumble macaroons and grated cocoanut into cream. Flavor with sherry and pour into mould which has been lined with lady fingers or sponge cake.

*C. S. Howland*

## CHOCOLATE PIE

1 cup sugar,  $\frac{1}{2}$  square Baker's chocolate,  $\frac{1}{2}$  cup water. Boil ten minutes, stir in yolks of 2 eggs. Let cool. Bake crust on the bottom of a pan and put in the filling, add meringue and bake in a quick oven.

*M. D. Armsby*

## GENUINE ENGLISH PLUM PUDDING

1 pound seeded raisins, 1 pound washed currents, 1 pound crumbed bread,  $\frac{1}{2}$  pound flour,  $\frac{1}{2}$  pound sugar, 1 pound butter,  $\frac{1}{4}$  pound citron and  $\frac{1}{4}$  pound candied lemon, cut in strips, 1 small nutmeg, 6 eggs, beaten a little. Mix all the ingredients together, if the dough is stiff, too stiff add a little milk. Pour into a well floured pudding cloth, tie up tight and plunge

into boiling water. Boil 4 hours at least. 1 pound of beef suet chopped fine, may be used instead of butter. 2 dozen almonds blanched, chopped fine are an improvememt.

*A. W. De Golyer*

## PINEAPPLE TAPIOCA

1 cup pearl tapioca soaked over night, 1 cup sugar, juice 2 lemons, 1 shredded pineapple, whites of 3 eggs. Cook until clear, then add beaten whites. Let stand over fire for a very few minutes after adding eggs. Cook in double boiler.

*C. Deering*

## PINEAPPLE ITALIENNE

1 large ripe pineapple, 1 stripped grape fruit,  $\frac{1}{2}$  pound malaga grapes seeded, 1 banana, 2 oranges, 6 maraschino cherries. Remove contents of pineapple leaving shell  $\frac{1}{2}$  inch thick, reserving the top part with leaves for lid and handle. Chill fruits separately leave on ice 4 hours. Mix other fruits with pineapple and add Madeira to taste. Replace in pineapple shell.

*M. W. L.*

## PINEAPPLE TARTS

Pour off the juice of 1 can of grated pineapple, add two cups of water and let boil 10 minutes, then add  $1\frac{1}{2}$  cups of sugar and the pulp of the pineapple and 2 even tablespoons of corn starch

which has been dissolved in cold water. Let all boil together until tender and smooth and put into unbaked pie crust. Use small tart tins.

*May Dakin Armsby*

## DATE SOUFFLE

1 cup granulated sugar, 2 eggs, 1 large tablespoon flour, 1 teaspoon baking powder, 1 cup English walnuts, 1 cup dates, stoned and halved. Beat eggs and sugar together then add the rest. Bake in moderate oven about twenty minutes. When cold serve with whipped cream, either that day or next. Serves ten.

*M. Hopkins*

## GRAPE JUICE GELATINE

1 cup catalpa grape juice to  $\frac{1}{2}$  box of gelatine,  $\frac{1}{2}$  cup cold water, 1 cup boiling water, 1 cup sugar. Soak gelatine in cold water until soft. Add boiling water, sugar and grape juice. Stir until sugar is dissolved and strain. Pour into mould.

*L. Bell*

## LEMON CREAM

Yolks 4 eggs, 4 tablespoons sugar well beaten, juice and rind of a lemon, 2 tablespoons hot water. Simmer until it thickens then remove from the fire. Stir in lightly the whites of the eggs beaten to a stiff froth with 2 spoons of sugar. Set away to cool.

It should be eaten the day it is made.

*N. H. Wilson*

## MACARON SURPRISE

Fill the bottom of a large dish with macaroons, which have been dipped in brandy, cover with whipped cream, then add layer of marshmallows (whole), continue with more cream then marshmallows until dish is full. Over the top place marischino cherries. The whipped cream should be slightly sweetened and flavored with either vanilla or sherry.

*E. C. Owsley*

## TROY PUDDING

1½ pounds raisins, 1½ pounds currants, 1½ cups milk, 1 cup suet chopped fine, 1 teaspoon soda, 3½ cups flour, 3 tablespoons sugar, ½ teaspoon salt, ½ pound citron, a piece of orange peel. This rule makes 2 puddings. When molded into shape steam 3 hours and serve with a liquid sauce.

*M. Wyckoff*

## PIONEER PUDDING

Scant cup of warm water, 1 teaspoon of soda, 1 cup molasses, 1 egg, 2 cups flour. Steam 1 hour.

## SAUCE

1 cup of sugar, 1 cup of butter, stir to a cream, then add 2 tablespoons of

milk. Beat 1 egg and add to the above. Place over boiling water to dissolve. Flavor with brandy or vanilla.

*B. P. Warren*

### RICE AND PRUNE PUDDING.

Take 25 prunes, cook in plenty of water for several hours very slowly. Cook rice with milk when cold. Take 1 cup and to that add a little butter and 1 egg, the yolk. Put in dish first a layer of rice then one of prunes, on top put the white of an egg well beaten. Serve cold with thick cream.

*I. G. M.*

### RUFFLED SHIRT PUDDING BATTER PUDDING

$\frac{1}{2}$  pint of milk in double boiler. Mix to a paste  $\frac{1}{2}$  cup of flour and  $\frac{1}{2}$  cup milk. Stir into hot milk and cook 5 minutes, stirring all the time. Take off fire and add 3 teaspoons butter and yolks of 3 eggs and  $\frac{1}{4}$  cup sugar. Cool slightly then add the stiff froth of 3 whites. Turn into warm buttered baking dish. Put baking dish into dish of water. Cook 20 minutes. Serve with hard sauce.

*A. W. Harnwell*

### SARATOGA JELLY

6 pints current juice, 6 oranges (peel and all) cut in slices, 3 pounds seeded

raisins, 2 pounds black currents, 2 lemons sliced thin. Boil 15 minutes.

*J. C. Lee*

## SOUTH SEA ISLAND FOOD

Make a syrup of 2 cups of sugar and  $\frac{1}{2}$  cup water. Pour into this 1 grated cocoanut. Cook 10 minutes. Then pour this mixture into the beaten yolks of 5 eggs. Put back on the stove to cook hard for 10 minutes then turn into a dish and sprinkle with cinnamon.

*M. D. A.*

## SNOW BALLS

3 eggs, 1 cup sugar, 1 cup, scant, sifted flour,  $1\frac{1}{2}$  teaspoon baking powder, 3 tablespoons of water, 2 tablespoons of lemon juice, grated rind of 1 lemon. Beat the sugar and yolks of eggs together till light. Beat the whites to a stiff froth in another bowl. Now beat water, lemon rind and juice into yolks and sugar. Then add beaten whites and finally the flour and baking powder mixed, stir quickly and well. Pour into buttered mould and steam  $\frac{1}{2}$  hour. Roll in powdered sugar, serve with lemon sauce or sweetened whipped cream.

*C. H. Wilson*

## APRICOT WHIP

$\frac{1}{2}$  pound apricots boiled soft with small cup of sugar. Put through

sieve, mix with beaten whites of 4 eggs. Put in cups, stand in baking pan with water and bake till brown. Serve with whipped cream.

*Katherine Rew*

### PUDDING SAUCE SUPREME

5 tablespoons pulverized sugar,  $\frac{1}{4}$  pound butter. Cream them and add 1 beaten egg, 2 wine glasses mint. Let come to a boil.

*R. Kimberly Hazelhurst*

## FROZEN DESSERTS

### CAFE PARFAIT

1 pint of cream, 2 eggs,  $\frac{1}{2}$  cup of granulated sugar,  $\frac{1}{2}$  cup liquid coffee. Boil sugar and coffee together for 5 minutes, take from stove, add yolks well beaten. Cook until thick, cool and add whites beaten to stiff froth. Stir until cool and add cream whipped. Pack in salt and ice 3 hours.

*Alicia W. Barber*

### CAFE MOUSSE

1 pint cream, 1 pint sugar, make very sweet, 1 cup strong coffee, 1 to 4 eggs, add cream last, put in mould and pack as in ice cream. Let stand 6 hours.

*P. N.*

## COFFEE ICE CREAM

Make a custard using yolks of 2 eggs, 1 cup of cream, or milk from top of bottle, 1 tablespoon of cornstarch. Boil  $\frac{3}{4}$  cup strong coffee, and  $\frac{3}{4}$  cup sugar together for about 20 minutes. When cold add to custard, then add 1 little bottle or cup of thick cream and add one more of the cream whipped and freeze. This makes about a quart of ice cream.

*G. M. Kittridge*

## FROZEN DESSERT

1 cup sugar,  $\frac{1}{2}$  cup water,  $\frac{1}{2}$  cup dried and crushed macaroons, 1 quart whipped cream,  $\frac{1}{4}$  teaspoon extract of almonds, two tablespoons chopped almonds, 4 tablespoons candied cherries, 4 tablespoons of sherry wine, yolks of five eggs. Boil sugar and water 5 minutes for syrup. Add eggs beaten stiff and almond extract. Put into double boiler and stir slightly thickened. Add almonds, macaroons, sherry and cherries soaked and chopped fine, then fold in cream, put in mould, pack in fine ice and freeze 3 hours.

*E. D. K.*

## GRAPE ICE

$\frac{1}{2}$  basket concord grapes, 3 oranges, 1 lemon, one cup cold water. 1 cup sugar. To make one quart of grape ice take the juice of 3 oranges and 1 lemon, 1 pint grape juice, strain

and add 1 cup sugar, 1 cup cold water. Pack and freeze in usual way. This makes deep grape colored ice. The beaten white of 1 egg may be added if desired.

*L. D. M.*

### MANOR HOUSE ICE CREAM

Three eggs well beaten, 1 cup sugar added, 1 pint whipping cream (whipped),  $\frac{1}{2}$  pint milk, add 1 teaspoon vanilla.

*Rachel Kimberly Hazelhurst*

### NESSELRODE PUDDING (Not Frozen)

$\frac{1}{2}$  box Cox's gelatine,  $\frac{1}{2}$  pint cold water,  $\frac{2}{3}$  cup sugar,  $\frac{2}{3}$  cup raisins, 1 tablespoon brandy, 1 pint milk, yolks of 5 eggs, whites of 5 eggs,  $\frac{1}{4}$  pound macaroons, 3 tablespoons almonds, 2 teaspoons vanilla. Soak gelatine in cold water, let milk come to boil and stir in sugar and yolks of eggs, cook for a few minutes and dissolve gelatine in it, then add raisins chopped fine, almonds pounded fine, and the macaroons rolled, brandy, vanilla and whites of eggs beaten stiff. Turn into a mould previously rinsed with cold water and sprinkled with sugar. Set form on ice for 3 hours or more and serve with whipped cream flavored with rum.

*M. D. Armsby*

## CHILLED RED RASPBERRY PEACHES

7 pint boxes of red raspberries, 12 large ripe peaches, sugar to taste. Mash the red raspberries, strain through a cloth, liberally sweeten the juice. Peel carefully 12 large very ripe peaches, leave them whole. Put the peaches in crock jar or in enamel bucket, pour the sweetened red raspberry juice over them, cover tightly and keep on ice 24 hours. Serve with whipped cream. No cooking whatever. The peaches must be covered entirely with raspberry juice, they will be of a beautiful rose red color and absolutely delicious. Pineapple also can be used instead of the peaches.

*E. T. Patten*

## FROZEN STRAWBERRIES

1 box strawberries, crushed, juice of 1 lemon,  $\frac{1}{2}$  pint of sugar, (more if needed), 1 pint of water. Boil sugar, water and lemon juice together for 10 or 15 minutes, and when cool mix with crushed berries and freeze. Serve in glasses.

*G. M. Kittridge*

## STRAWBERRY SHERBET

Put through a fine collander 2 quarts of berries, add to them  $2\frac{1}{2}$  cups of sugar, 3 cups of water, juice of 2 lemons and 2 tablespoons of gelatine dissolved in  $\frac{1}{2}$  cup of boiling water.

*Jessie Conduct Lee*

## MAPLE MOUSSE

1 cup Maple syrup, the yolks of 2 eggs, 1 pint of whipped cream. Let the maple syrup get hot (not boiling) stir in the yolks. Now let it cool. When cool beat in it the whites of the eggs beaten stiff. Now put in the whipped cream. Place in ice and and salt from 2 to 3 hours.

*M. L. D.*

## CLARET SAUCE

1 pint of water, 2 pounds of sugar. Boil 15 minutes to a stiff syrup, add the juice of 2 lemons, 1 pint of best claret. Color with red confectionery color. Keep cool.

*Nellie H. Wilson*

## PEACH SAUCE

10 pounds sliced peaches, 7 pounds sugar, rind of 1 orange, rind of 1 lemon cut these thin, boil 5 minutes, pour off water. Now put all together and cook until thick, but not long enough to have all the peaches smooth. Take off the stove and when half cool add 1 cup brandy, 1 wine glass of rum,  $\frac{1}{2}$  cup of maraschino. Put in preserve jars. This is delicious over vanilla ice cream.

*Margaret Owsley*

# Breads



## MARYLAND BISCUIT

1½ quarts flour sifted, 1 tablespoon lard. Rub both together until lard disappears in flour. Add a little cold water, to make stiff dough and ½ teaspoon of salt. Work dough with hands until it snaps, pull out in a roll then cut or pinch off small pieces and mold into round shapes, stick on top lightly with a silver fork and bake in a well heated quick oven until they assume a delicate brown on top. When they crack open at sides they are done.

*A. W. Barber*

## SOUTHERN BISCUITS

Work together 1 tablespoon of butter and 1 of lard, mixed with 1 quart whole wheat flour, seasoned with 1 teaspoon of salt. Make a rather dry dough by adding 1 pint milk and water, mixed, pouring in gradually, until ingredients hold together. Knead 15 minutes, folding every few minutes in square half an inch thick, cut in the biscuits. Prick the top and bake in moderate oven thirty minutes or until thoroughly done in center. Top and bottom should be a beautiful golden brown, but the secret of their lightness lies in the kneading.

*E. Richardson*

## COSMOS CLUB EGG BREAD

1 cup white or yellow corn meal, 1 tablespoon butter, 1 teaspoon salt.

Stir in boiling water until the thickness of mush. Let this stand over night; in the morning add 4 eggs, 2 tablespoons flour, 1 cup milk, and when ready to bake add 2 teaspoons baking powder. Bake brown in individual pans and serve with maple syrup.

*M. D. Armsby*

### BROWN BREAD

1½ cups rye meal after sifting, ½ cup Indian meal after sifting, 2 level teaspoons soda, 1 level teaspoon salt. Sift all together. Add ¼ cup molasses and 1¾ cups sour milk. Steam 5 hours. Keep the water always boiling.

*C. D. M.*

### CORN DODGERS

2 cups of fine white corn meal, scalded with boiling water so that the meal is all wet but not soft; add 1 teaspoon of butter, 1 teaspoon of sugar, ½ teaspoon of salt, 2 or 3 teaspoons of milk; when cold add 2 eggs, yolks and whites beaten separately. The batter drops easily from the spoon, not thin enough to pour nor thick enough to be scraped out. Make very small. Have pans greased and hissing hot and the oven as hot as possible. Bake until brown and puffy

*L. D. M.*

### CORN PONE

2 eggs, 1 quart corn meal, 1 pint sweet milk, 2 teaspoons sugar, small

piece of butter, light teaspoon yeast powder, pinch of salt. Bake in quick oven, when it separates from pan it is done.

*A. W. Barber*

### SOFT CORN BREAD

1 pint of boiling water, 1 pint of sweet milk, 1 pint of corn meal, 2 eggs, 1 tablespoon of melted lard, 1 teaspoon of salt. Pour boiling water over half the meal, add milk, rest of meal, eggs and lard. Pour into a hot baking dish well greased. Bake half an hour in a very hot oven.

*Mary Powers, Clarke Co., Va.*

### SWEET BRIAR FARM CORN CAKE

Stir into a pint of rich cream 1 egg, 1 spoon of sugar,  $1\frac{1}{4}$  cups of Indian meal,  $\frac{1}{2}$  teaspoon of soda, 1 teaspoon cream of tartar. Stir this lightly. This makes a thin batter. Pour into pie tins and bake.

*M. D. A.*

### NEW ENGLAND CRUMPETS

To 1 pint of milk add 3 tablespoons of shortening, lard or butter, and lay a sponge as for bread thick enough to barely drop from spoon. In the morning drop into pans and bake for breakfast.

*C. D. M.*

## BLUEBERRY MUFFINS

$\frac{1}{2}$  cup sugar, 1 egg,  $\frac{1}{4}$  cup melted butter,  $\frac{3}{4}$  cup milk, 1 cup flour, 2 teaspoons baking powder and  $\frac{1}{3}$  box blueberries. Use a little of cup of flour to flour the blueberries. Beat sugar and eggs, add butter, milk and flour, and last the berries. Bake  $\frac{1}{2}$  hour.

*G. M. Kittridge*

## VIRGINIA CORN MUFFINS

1 pint of sour milk or buttermilk, 1 even teaspoon of soda, 1 or 2 eggs, 1 tablespoon melted lard, 1 teaspoon salt, enough white corn meal to make a thin batter. Pour into hot well greased muffin rings, bake a half hour in hot oven.

*Mary Powers, Clarke County,  
Virginia*

## COLONIAL MUFFINS

For 1 dozen, use 4 eggs and 1 pint of flour,  $\frac{1}{2}$  teaspoon salt, 1 pint of milk. Beat whites of eggs to a stiff froth, beat yolks and stir into milk, stirring gradually into the flour. Do not stir more than needed after adding whites of eggs. Bake  $\frac{3}{4}$  of an hour.

*B. P. Warren*

## ENGLISH RICE MUFFINS

1 pint warm milk, 2 cups warm boiled rice, 1 quart bread flour,  $\frac{1}{2}$  cup sugar, 2 tablespoons butter,  $\frac{1}{3}$  cake com-

pressed yeast. Mix the butter, rice and milk together, pour mixture in the flour and beat until a light batter is formed. Mix yeast with 4 table-spoons cold water add with little salt to the batter, then let rise over night in cool place. In the morning fill in buttered tins, muffin pans,  $\frac{2}{3}$  full and set in warm place until batter fills the pans. Bake 35 minutes.

*G. M. Kittridge*

### ENGLISH MUFFINS

1 quart milk, 3 eggs, enough flour to form a stiff batter,  $\frac{1}{2}$  cents worth of yeast (Bakers). Make up in the morning and as it rises heat down 2 or 3 times.

*Field*

### MARYLAND RAISIN BREAD

3 eggs, 1 cup granulated sugar, beaten together, then stir in  $\frac{1}{2}$  pound butter (melted), then  $1\frac{1}{2}$  pounds flour and 2 cups milk alternately. When all is well beaten stir in 2 teaspoons baking powder, 1 pound raisins and  $\frac{1}{2}$  pound currants, well flavored.

*R. Kimberly Hazelhurst*

### BERLIN PANCAKES

$2\frac{1}{4}$  cups flour, 1 teaspoon salt, 1 quart milk and water, 6 eggs. Sift together the flour and salt, beat egg yolks, and add milk and mix gradually to a smooth batter. In a large bowl beat

whites to a stiff froth and add batter gradually, beating constantly until entirely mixed, bake in a frying pan, shaking to keep from sticking.

*A. Hasselman*

## POP OVERS

1½ cups milk, 1 cup flour, 4 eggs, 4 tablespoons salt. Beat 1 cup of the milk and all of the flour until smooth, break in 1 egg, stir, then another and so on until the 4 have been stirred in. Then add enough of the remaining ½ cup milk to make it about the consistency of cream. Add butter and salt and bake in hot muffin pans in quick oven.

*J. P. Huxley*

## WAFFLES

4 cups of sifted flour, 1 quart of milk, 2 eggs, 1 cup of butter, (melted), 1 teaspoon of sugar, 2 teaspoons of salt, 2 teaspoons of yeast powder. Beat eggs until very light, add to them the milk, salt and sugar, then mix in the flour, add the melted butter, and just before cooking the waffles, stir in the yeast powder.

*F. Adams, Norfolk, Va.*

## SALLY LUNN (Breakfast Bread)

3 eggs beaten very light, 1 scant cup sugar, 2 teaspoons baking powder, 1 tablespoon melted butter, 1 cup milk, 2 cups flour. A little cinnamon and sugar on top before baking.

*L. L. B.*



# C a k e s



## ANGEL CAKE

Beat the whites of 9 eggs to a froth, add  $\frac{1}{2}$  teaspoon of cream tartar, and beat together until stiff, then fold in 1 cup swansdown flour, measured after 4 siftings, and  $1\frac{1}{4}$  cups of granulated sugar, measured after 1 sifting. Flavor and bake 40 minutes in a moderate oven.

*Maud Wyckoffe*

## BANBURY TARTS

Chop a cup of seeded raisins and 2 ounces of citron peel, add a cup of sugar, the grated rind and juice of a lemon, a little salt and a beaten egg. Place on rounds of pastry. Brush  $\frac{1}{2}$  the edge with cold water, bring the other half over the mixture and press the edges together with the tines of a fork dipped in flour. Bake in moderate oven.

*A. W. DeGolyer*

## BLUEBERRY CAKE

1 egg well beaten, 3 cups of flour, 1 cup of sugar, not quite full, 2 teaspoons of melted butter, two teaspoons baking powder, 1 cup milk, 1 pint of blueberries.

*F. B. D.*

## BRAMBLES

1 cup of raisins, 1 cup sugar, 1 lemon, 1 egg, chop and mix together and make into turnovers (pastry cut in round pieces.

*P. N.*

## BROWNIES

$\frac{1}{2}$  cup butter, 1 cup of sugar, 2 squares of chocolate, 1 egg, 1 cup flour, 1 cup nuts. Cream butter and sugar, melt chocolate in double boiler, mix all ingredients together and bake in flat shallow pans, cut in squares when cold.

*Emma T. Patten*

## VANILLA BUTTERMILK CAKE

1 dozen eggs, 1 pound butter, 1 pint jam, 1 cup brown sugar, 1 cup molasses, 1 cup buttermilk, 1 teaspoon soda, 2 teaspoons baking powder, 1 teaspoon ginger, 1 nutmeg, 1 spoon cloves, 1 spoon cinnamon and 4 cups flour.

*Grace Young*

## BLACK CAKE

5 eggs to 1 pound of butter,  $\frac{1}{2}$  pound of butter or lard,  $\frac{1}{2}$  pound of sugar and  $\frac{1}{2}$  pint of molasses, one teaspoon of saleratus dissolved in  $\frac{1}{2}$  pint sour cream, 4 teaspoons ginger, 1 teaspoon of cinnamon, cloves and allspice. Add raisins or currants as you like.

*Mary Powers, Clarke County  
Virginia*

## CONFEDERATE FRUIT CAKE

Soak 3 cups of dried apples over night in cold water, take out of the water and chop small, then cook them till soft in 3 cups of syrup. Just before they are done add a cup of raisins. When cool add the beaten yolks of 3 eggs and a

cup of softened butter. By degrees add 3 cups of flour and the beaten whites of the eggs, 1 teaspoon of soda and spices of your choice, a wine glass of brandy or whiskey. This cake requires slow baking like a fruit cake.

*Aunt Elizabeth*

### GRANDMA MACKEY'S GINGER CAKE

1 teacup of brown sugar, 1 teacup of lard, 2 teacups of molasses,  $\frac{1}{2}$  teacup of ginger, pinch of salt, 1 quart of flour, work well and roll very thin.

*Clarke County, Va.*

### FRUIT CAKE

1 pound granulated sugar, 1 pound of butter, 1 pound flour, 2 pounds citron and 6 pounds of raisins cut and chopped fine, 4 pounds currants, 2 pounds blanched almonds, chopped fine, 12 eggs, 2 tumblers unfermented grape juice, 1 pint molasses, grated rind of 10 lemons, 2 teaspoons of soda dissolved in water, 1 ounce each of cinnamon, cloves, and mace ground, soak fruit and spices over night in the grape juice, cover, bake slowly, 3 or 4 hours.

*Catherine Jane Pearsons*

### MRS. BOTSFORD'S FRIED CAKES

1 cup sugar, 2 eggs beaten to a cream,

a little nutmeg,  $1\frac{1}{2}$  teaspoons baking powder in a pint of flour (or a little less) thin with a cup of milk, roll out as soft as possible. It makes it much richer to use  $\frac{1}{2}$  cup of cream and  $\frac{1}{2}$  cup of milk.

*M. D. A.*

### GOLD CAKE

$1\frac{1}{2}$  cups sugar, 2 cups flour,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sweet milk,  $\frac{1}{2}$  teaspoon soda, 2 teaspoons cream tartar, lemon flavoring. Cream butter and sugar, add yolks well beaten, then milk with soda and cream tartar dissolved in it, flour and flavoring.

*Mary Harris*

### SOFT GINGER CAKE

1 cup of molasses 1 cup brown sugar, 1 cup butter, 1 cup boiling water, stir until thoroughly mixed, add 1 tablespoon of baking soda, 3 eggs well beaten, 1 teaspoon of ginger, cloves and cinnamon, flour to make a thin batter, pour into shallow tins and bake in a slow oven 20 minutes.

*A. W. Harnwell*

### HERMITS

1 cup molasses, 1 cup brown sugar, 1 teaspoon of ginger,  $\frac{1}{2}$  teaspoon cinnamon, a little ground cloves, 1 cup lard, and butter mixed. Boil all together. After cold add 1 cup chopped raisins, 1 cup currants, 1 cup chopped nuts,  $\frac{1}{2}$  cup sour cream with a

teaspoon of baking soda and three cups of flour.

*Rachael Kimberly Hazelhurst*

### LADY BALTIMORE CAKE

1½ cups granulated sugar, ¾ cup of butter, ¾ cup of milk or cream, 2 full teaspoons baking powder, 3 cups sifted flour. The whites of eight eggs *not beaten*. Cream sugar and butter together, add milk or cream, then add flour *sifted 3 times*. Lastly the whites of the eggs, flavored with either rose or vanilla. Bake this in three layercakes. 1½ cups English Walnuts, 1½ cups stoned raisins cut in halves, 1½ cups figs cut in small pieces. This fruit must be prepared the night before and soaked in sherry wine. Add one or two tablespoons of icing to the fruit before putting on the layers of cake. *Icing:* 3 cups granulated sugar, 1 cup boiling water, whites 3 eggs. Boil sugar and water until it forms a soft ball in cold water. Pour slowly on the well beaten whites and continue to heat until a nice icing is formed. Decorate with English walnuts, candied cherries, Malaga grapes and Angelica.

*Lida E. Tallmadge*

### LADY BALTIMORE CAKE

Whites of 8 eggs, 1 pound flour, 1 pound sugar, ½ pound butter, ½ pint sweet milk, 2 teaspoons baking powder, 2 teaspoons almond extract

*Filling:* 3 cups sugar, whites of 4 eggs,  $1\frac{1}{2}$  gills of boiling water,  $\frac{1}{2}$  teaspoons tartaric acid, two cups English walnuts, chopped very fine, two cups seeded raisins, flavor with vanilla.

*Susan L. Wilson*

### MARGUERITES (A Child's Recipe)

$\frac{1}{2}$  cup water, 2 cups sugar, boil until it threads, no sooner. When cooked add 6 finely chopped marshmallows, 2 stiffly beaten whites of eggs, a few chopped walnuts, and  $\frac{1}{2}$  teaspoon vanilla. Beat until stiff enough to put on "butter thin" crackers and brown in oven.

*Margaret Strawn*

### NUT CAKE

$1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup butter, 2 cups flour,  $\frac{3}{4}$  cup milk, one cup nuts well broken, one teaspoon soda, 2 teaspoons cream tartar in milk.

*Mary Harris*

### NUT CAKE

3 eggs, 2 cups sugar (scant), 1 cup butter, 1 cup milk, 3 cups confectioner's flour or if plain flour is used remove from each cup two level tablespoons,  $\frac{1}{2}$  teaspoon soda, 2 teaspoons cream tartar,  $\frac{1}{2}$  teaspoon mace, 1 cup English walnuts, chopped fine. If baking powder is desired use  $1\frac{1}{2}$  tea-

spoons. Cream butter, add sugar gradually, then add yolks beaten stiff, then add milk, sift flour thoroughly with cream tartar and soda, add mace to flour, add flour to mixture, add nuts, and last add the whites of the eggs well beaten.

*Nannie A. Cross*

## CHOCOLATE POTATOE CAKE

2 cups of flour, two teaspoons baking powder, 2 cups sugar, 4 eggs, beaten separately, 1 cup creamed potatoes, 1 cup nuts, one teaspoon vanilla, 1 teaspoon cloves,  $\frac{1}{4}$  cake of chocolate, melted,  $\frac{1}{2}$  cup sweet milk,  $\frac{3}{4}$  cup butter. Bake in layers and put together with cocoanut filling.

*Antoinette Switzer*

## POUND CAKE

1 pound flour, 1 pound eggs, 1 pound sugar,  $\frac{3}{4}$  pound butter, 1 wine glass brandy, 1 nutmeg, 1 teaspoon of mace. Cream half the flour with the butter add brandy and spice, beat yolks add sugar, then beaten whites and rest of flour, mix all together, beat well, bake in moderate oven.

*Mary Powers, Clarke County  
Virginia*

## RICE CAKE

1 cup butter, 2 cups flour, 6 eggs,  $2\frac{1}{4}$  cups rice flour, juice and rind of a half of a lemon. Cream butter and add

the sugar and lemon gradually. Beat the whites and yolks of eggs separately, and add to creamed butter and sugar, add flour last. Bake in shallow pans, 2 inches deep, 40 minutes, in moderate oven, use Manhattan flour.

*C. Deering*

## SAND CAKES

Cream 1 scant cup butter with  $1\frac{1}{2}$  cups light brown sugar. Beat 2 eggs, reserving part of *one white* and beat them into the butter. Mix  $\frac{1}{2}$  teaspoon of cinnamon, 2 level teaspoons of baking powder with  $3\frac{1}{2}$  cups of flour. Stir this into the butter add another half cup of flour to roll as thin as a wafer. Use a biscuit cutter, lay the cakes in a greased baking pan, brush the top with the remaining egg white. Split blanched almonds and put 3 or 4 on each cake, radiating from the center. Mix  $\frac{1}{4}$  teaspoon cinnamon with  $\frac{1}{4}$  cup coarse granulated sugar and sprinkle it over cakes. Bake in a quick oven 6 or 8 minutes.

*L. D. M.*

## DAMP SPONGE CAKE

11 eggs, 1 pound pulverized sugar, 6 ounces of flour, rind of 2 lemons, juice of 1 lemon. The success of this cake depends on mixing the ingredients. First line baking pans with buttered paper, weigh and roll the sugar, sift the flour twice. Grate lemon peel and squeeze juice. Separate the whites

and yolks of the eggs, putting the yolks in a bowl and the whites on a platter. Beat the yolks until smooth and thick, then beat the whites perfectly stiff, slide the whites into the yolks, beat well, add the sugar gradually, beating all the time. It is better to sift in the sugar, beat steadily for 5 or 6 minutes, add lemon rind, juice also with a little nutmeg, sift in the flour and do not beat after adding the flour, but lightly and gently with a silver knife fold and stir in the flour until it is thoroughly mixed. See that there are no lumps of flour in the batter. Pour into pans and bake in moderate oven.

*Greatgrandmother K*

## TEA CAKES

1 quart flour, 1 pint sugar, 3 eggs,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup lard, 1 cup sweet milk, 2 even teaspoons of yeast powder, nutmeg.

*I. G. M.*

## CURLED WAFERS

Cream  $\frac{1}{2}$  cup butter, add slowly 1 cup powdered sugar,  $\frac{1}{2}$  cup milk drop by drop and  $1\frac{7}{8}$  cups flour. Flavor with  $\frac{1}{2}$  teaspoon vanilla and just before going into the oven, sprinkle with chopped walnuts, roll while hot.

*Nellie H. Wilson*

## A QUICK WHITE CAKE

Break the whites of 2 eggs into a mea-

suring cup, add soft (not melted) butter until the cup is half full, then fill to the top with milk. Add to this 1 cup granulated sugar and  $1\frac{1}{2}$  cups Swansdown flour, 1 teaspoon baking powder and  $\frac{1}{2}$  teaspoon flavoring extract. Beat all together vigorously for five minutes and bake.

*Maud Wyckoff*

## PUDDING

4 eggs well beaten, 1 cup of brown sugar, 1 cup of raisins,  $1\frac{1}{2}$  cups of raspberry jam, 1 cup of suet,  $2\frac{1}{2}$  cups of bread crumbs, 1 cup of flour. Flavor to taste with spices, nutmeg. Serve with lemon sauce.

## MARLBOROUGH PIE

12 tablespoons sugar, 12 tablespoons sherry wine, 12 eggs well beaten, 12 tablespoons melted butter, 12 tablespoons stewed apples, 4 tablespoons cream, 1 nutmeg and a little mace, 1 lemon peel and juice. Lay paste in a deep dish and pour in this mixture. Bake  $1\frac{1}{4}$  hours.

*M. D. A.*

## IDA JOHNSON'S CHERRY PIE

Crust, 2 cups sifted flour,  $\frac{3}{4}$  cup lard and butter, half and half, pinch of salt and very little ice water, worked together as little as possible in bowl. Flour on board, roll out  $\frac{1}{2}$  and place on pie tin. Pit cherries add one cup sugar

and tablespoon flour, and small piece of butter. Roll out other half, prick, wet edge of first and place second crust over pie. Have gas going full in oven for five minutes, put in pie and cover and bake one half an hour.

*Jessie Condict Lee*

## MINCE MEAT

4 pounds of beef, 2 pounds suet chopped fine, 10 large apples, 4 pounds raisins, 4 pounds currants, 4 pounds sugar, 2 quarts white wine, 1 quart brandy, 1 quart cider, 1 pound citron, 2 wine glasses rose water,  $\frac{1}{2}$  ounce cinnamon, 2 nutmegs,  $\frac{1}{2}$  ounce mace,  $\frac{1}{4}$  ounce cloves, juice of 6 oranges, rind of 4 oranges. Boil the meat till tender, salt well, then add suet and apples. Mix in the fruit, spices and sugar and cook until apples are soft, add liquor and rose water.

*Emily R. Webster*

# Preserves



## CURRENT CONSERVES

5 pounds currants stemmed and washed, 5 pounds granulated sugar, 5 oranges cut up fine,  $2\frac{1}{2}$  pounds seeded raisins, mix and boil 30 minutes.

*M. D. A.*

## GOOSEBERRY CONSERVE

5 pounds gooseberries, 5 pounds sugar, 5 oranges cut up in small pieces using rind, 2 pounds seeded raisins, cook like jam.

*M. C. H.*

## GRAPE CONSERVE

1 basket Concord grapes, cook in little water until soft. Press through a sieve. Measure pulp and add equal amount of sugar, 2 pounds seeded raisins, 1 pound English walnuts (chopped), cook until thick.

*A. L. Miller*

## ORANGE MARMALADE

4 oranges, 2 lemons cut in very thin slices. To 1 pint of mixture add  $1\frac{1}{2}$  pints water. Boil this 30 minutes, and stand over night. Add three cups sugar to each pint of mixture and boil 40 minutes. Put in glasses.

*Nellie H. Wilson*

## PLUM CONSERVE

6 pounds plums (eight quarts) free-stone if possible, six pounds sugar, 2

pounds seeded raisins put in whole, 2 pounds nuts (chopped) not too fine, 2 lemons, juice and peel grated, 4 oranges, juice and peel of two,  $\frac{1}{4}$  pound citron. Boil all of the above ingredients together for  $1\frac{1}{2}$  or 2 hours. Fill jelly glasses and serve with meats.

*Sarah Ball*

### SWEET PICKLE JELLY

1 tablespoon of Knox's Gelatin dissolved in  $\frac{1}{4}$  cup cold water, 1 cup syrup (from pickled peaches), one cup sweet pickled cucumbers cut fine, 2 tablespoons maraschino cherries cut fine, juice of 1 orange, 1 tablespoon of maraschino. Heat syrup, add gelatin and when cool the other ingredients. Mould like jelly.

*A. E. Miller*

### RHUBARB CONSERVE

3 pounds rhubarb, 3 pounds granulated sugar, juice and rind of 2 lemons,  $\frac{1}{2}$  pound walnut meats, 1 pound seeded raisins. Cook until thick.

*M. D. A.*

### CUCUMBER PICKLES

1 pint salt to 1 pail water. Scald and pour boiling hot over cucumbers. Let it stand 24 hours. Drain and repeat this process for 4 days. 5th day, cover with clear boiling water, 6th day, after thoroughly draining, cover with boiling hot vinegar with 2

ounces of alum. Add brown sugar and spice to taste.

*Mary Harris*

### OIL PICKLES, CUCUMBER

Cut 100 cucumbers into slices, leaving skin on. Let stand in layers covered with salt for 3 hours, drain off this liquor, mix the cucumbers with 1 pint of small onions sliced thin, add 1 ounce celery seed, 3 ounces mustard seed, 2 cups olive oil, cover with cold vinegar and seal for a few weeks.

*Nellie H. Wilson*

### TOMATO PICKLE (SWEET)

12 pounds of green tomatoes sliced, pack in stone jar in layers with salt sprinkled between, let stand over night. In the morning put in a colander and pour clear water through until they are fresh, then steam until a fork penetrates easily. Have ready 1 quart of vinegar, 3 pounds of sugar, boil together with 2 ounces cinnamon,  $\frac{1}{2}$  ounce cloves. Tie these in cloth. Pack hot tomatoes in jars and pour boiling vinegar over.

*Nellie H. Wilson*

### TUTTI FRUTTI

1 pint of best alcohol put into a stone jar that has a cover add equal quantity of sugar and fruit, stir with wooden spoon each time. The best fruits to use are Pineapple, Strawberries, Cher-

ries, Red Raspberries, Peaches and White Grapes. A delicious sauce for cream.

*Nellie H. Wilson*

## VIRGINIA TOMATO PICKLE

1 peck green tomatoes, 1 cup salt, 6 large onions, 1 pound ground mustard,  $\frac{1}{4}$  pound white mustard seed, 1 ounce ground cloves, 1 ounce ground all spice, 2 ounces ground black pepper, 2 ounces ground ginger. Cut tomatoes in thin slices, add salt and let stand all night. In the morning drain off salt water, peel and slice onions, put in kettle in layers, first tomatoes then onions then spices, cover all over with vinegar and cook till tomatoes are clear.

*E. G. Tiernan*

## WATER MELON PICKLE

Peel the rind and cut into small pieces, boil a piece of alum size of hickory nut in a gallon of water, pour over the rinds, letting them stand on back of range for several hours, then throw them into cold water, letting them stand until cold. Boil  $\frac{1}{2}$  hour or less, in a sweet pickle made of 4 pounds of brown sugar, 1 pint cider vinegar, 1 cup of whole mixed spices, stick cinnamon, cassia buds, allspice and cloves. Tie these in cheese cloth bag and boil in vinegar and sugar. Let the rinds stand in this pickle until next day and

then pour off the pickle and boil down until like syrup.

*Clara Deering*

### GINGER PEAR

6 pounds pears after peeled and cut in fine pieces,  $4\frac{1}{2}$  pounds white sugar, 3 lemons sliced very fine, 4 ounces green ginger root scraped and chopped fine, cook ginger in a little water first, add the other ingredients and cook until syrup is quite heavy, almost a jelly. In preparing put ginger through meat grinder.

*Mrs. Irwin Rew*

### PLUM CONSERVE

6 pounds Damson plums (pitted), 6 pounds sugar, 6 pounds seeded raisins, 2 pounds English walnuts (chopped). The juice of 4 oranges, rind of 1, 2 lemons juice and rind. Mix and cook until thick like jam.

*A. L. M.*

# Chafing Dish Recipes



## CHUTNEY CHICKEN IN THE CHAFING DISH

Have ready the meat of 1 small cooked chicken, cut in pieces convenient for serving, 1 pint of sifted tomatoe pulp 1 tablespoon of finely minced onion, 1 tablespoon of minced fat salt pork, 1 tablespoon (rounded) of butter, 1 tablespoon (level) corn starch,  $\frac{1}{4}$  cup of chutney sauce (Bengal Club). Put the minced pork in the chafing dish directly over the blaze, and let it try out, being careful that it does not burn. Add the butter when the pork is slightly colored, then add the onion and cook carefully till yellow, stir in the corn starch and mix well, gradually add the tomato pulp, stirring constantly, and when smooth, stir in the chutney sauce, lay in the pieces of chicken, place the blazer over the hot water pan, cover and cook ten minutes. Serve from the pan on rounds of toast, fried hominy or corn meal mush.

*Emma H. Wigmore*

## CRAB ON CHAFING DISH

Meat of 12 boiled crabs, picked up as for deviled crabs, half teacup of butter,  $\frac{1}{2}$  teacup of cream,  $\frac{1}{2}$  teacup of dried bread crumbs, small teaspoon of dry mustard, yolks of 2 eggs, salt, black and cayenne pepper. Mix the mustard with the butter and heat it with cream in the chafing dish. Add very gradually the beaten yolks of the eggs, the bread crumbs and seasoning, lastly the crab meat. Cook 8 minutes, if the

crabs are large 8 will be sufficient for this amount of sauce.

*Mrs. Walter Dwight*

### DUCK RECHAUFFE

In chafing dish put glass of currant jelly, 1 teaspoon of lemon juice, pieces of duck already cooked. Heat, season with pepper and salt. Any kind of game may be used.

*Elizabeth Pratt*

### FINNAN HADDIE

$\frac{1}{2}$  pound Finnan Haddie, 1 cup cream, 1 hard boiled egg cut up in small squares, yolk of one raw egg, 1 teaspoon of Edam cheese, very finely grated, flour rice to thicken. Season to taste.

*Mr. Walter Dwight*

### PLAIN LOBSTER IN CHAFING DISH

1 cold boiled lobster picked apart, not in too fine pieces, the fat kept separate from the meat,  $\frac{1}{4}$  pound of butter, 4 tablespoons of cracker crumbs, (use the cream crackers rolled fine), yolks of three hard boiled eggs, the eggs should be boiled early in the day and allowed to become perfectly cold, otherwise they will not cream well with butter, yolk of 1 raw egg, coffee spoon of dry mustard, salt, black and cayenne pepper mixed with the dry lobster to highly season it, teacup of rich milk.

Mix the butter, fat of the lobster, yolks of the hard boiled eggs and mustard to a smooth paste. Heat in the chafing dish, and add gradually the milk, and beaten yolk of the raw egg, then add cracker crumbs and lobster, toss the mixture about with fork and spoon until thoroughly heated through and serve.

*W. T. Dwight*

### PALERMO MACARONI

Mince an onion and fry in butter, add a little flour and  $\frac{1}{2}$  can tomatoes, season with salt, pepper and spoon of sugar, cook 20 minutes, then add one cup each of cooked macaroni, chopped ham, and 3 cooked green peppers finely shredded and free from seeds. Beat yolk of 1 egg in  $\frac{1}{2}$  cup of hot milk, and stir well to thicken it and serve hot

*M. T. Wilson*

### CREAMED MUSHROOMS

2 pounds of fresh mushrooms, parboil, strain off liquor, peel mushrooms, then put heaping tablespoon of butter in chafing dish, add heaping tablespoon of flour, when the butter is melted, mix well until there are no lumps of flour, add 2 cups of cream, 2 cups of liquor drained from mushrooms. Cook until it reaches proper consistency, season with salt and pepper, add  $\frac{1}{2}$  glass of sherry, allow the sauce to thicken again, add mushrooms slowly

stirring all of the time. Serve hot at once.

*M. T. Wilson*

## OYSTERS AND CELERY

Place in a chafing dish 2 rounded tablespoons of butter, when it boils add 1 pint fresh bulk oysters, pepper and salt to taste, using paprika also if liked. Cook until oysters begin to curl. Have ready a full cup of nice celery cut across the stalks into thin slices. As soon as the oysters are done as described above, stir in the celery and cook all until thoroughly hot. When almost done thicken the mixture with one even tablespoon of flour, which has been rubbed smooth in cream. Serve on dry toast. It is not intended to cook the celery, merely to heat it thoroughly.

*Laura Davenport*

## SCOTCH SNIPE

From one can of sardines remove skin and bones, mince fine, squeeze over it juice of one lemon and  $\frac{1}{2}$  teaspoon onion juice. Put in pan butter size of an egg, melt and add one cup of cream. When hot put in water pan. Add salt, pepper and pinch of mustard, and 3 eggs beaten light, stir until creamy, then add sardines. Serve on slightly buttered bread.

*E. G. H.*

## CURRIED TOMATOES

Slice 5 tomatoes, do not skin them. Put in a chafing dish  $\frac{1}{4}$  pound of butter, heaping teaspoon curry and season with salt and pepper, put in slices of tomatoes cook until soft. Serve on slices of toast.

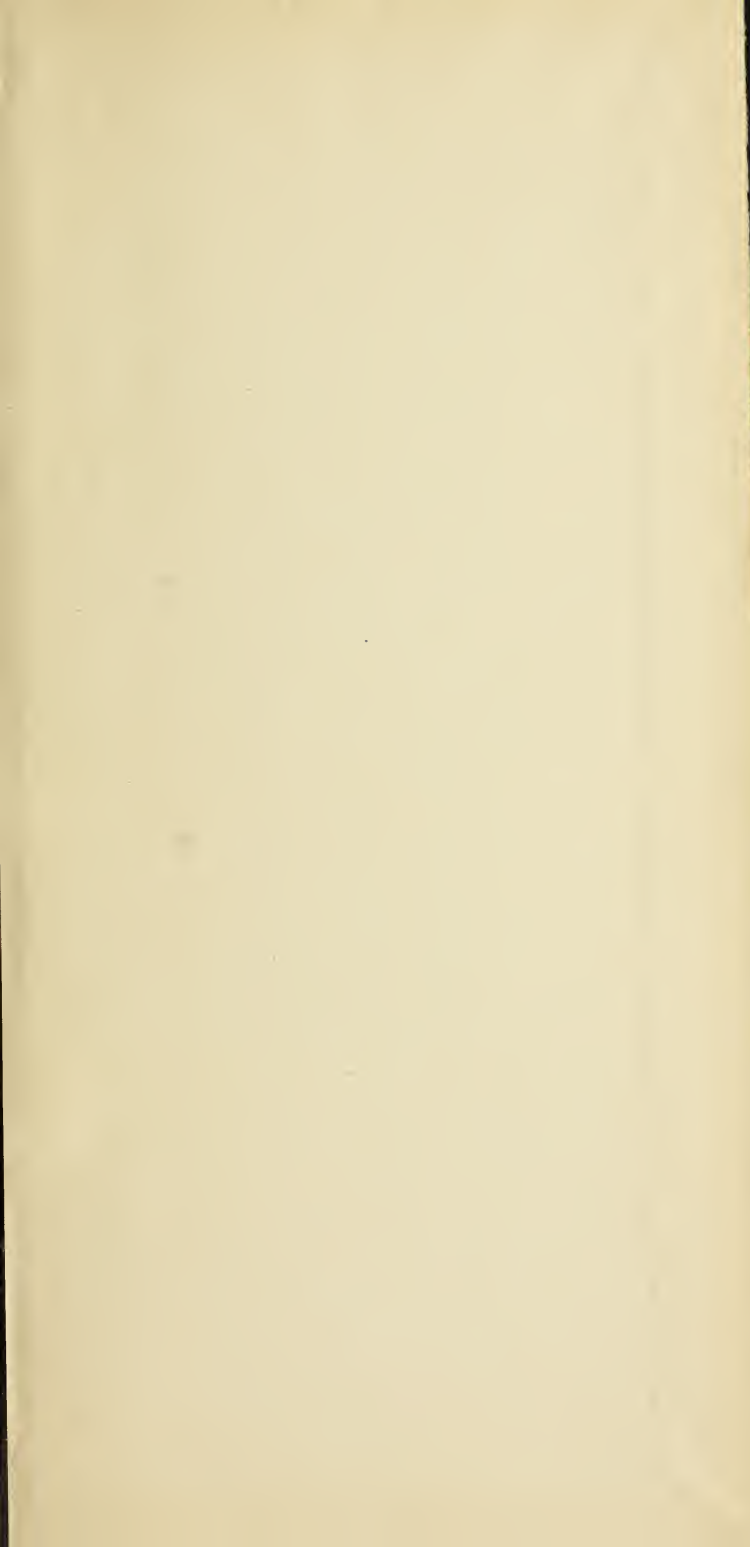
*Mary T. Wilson*











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